ISEKI-FOOD ASSOCIATION

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NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

International Drying Symposium 2026 - IDS'26 Paris

by **Patrick Perré** (CentraleSupélec), **Giana Almeida** (AgroParisTech), and **Pedro E. D. Augusto** (CentraleSupélec), *Université Paris-Saclay*, France

The **24th edition of the International Drying Symposium** (IDS'26) was held from 25-28 August of 2026 in France. Organized by two major engineering schools (French "*Grandes Écoles*") the *Université Paris-Saclay, AgroParisTech* and *CentraleSupélec*, it focused on strategies for reducing the carbon footprint of drying in a resource-constrained World. The conference was structured by four pillars: Simulation and AI, use of intermittent energy, biosourced products, and new technologies.



Attendees came from 55 different countries, with the top 5 being France, Germany, Brazil, China and Mexico. Interesting, the event had one-third of the attendees come from the industry, which is a fairly high percentage for a scientific conference and demonstrates the close relation between academia and industry in drying community. Two-thirds of those from academia include nearly half (44%) doctoral students, reflecting a dynamic community.

IDS'2026 presented 6 keynote speakers, ca. 130 oral and 120 posters presentations, a Young Scientist event, a round table of "industrial drying" involving producers and consumers of technologies / equipment, four technical / industrial visits, and ca. 15 sponsors and exhibitors.

The partition of paper by product categories evidences the domination of food and agricultural materials (with 58%) - which highlight the relevance of this conference for the ISEKI community. When added to other biomasses (forest products 6% and biomass for energy 5%), biomass on a whole represents more than 2/3 of the presented works. This reinforces that biomass, the product of photosynthesis, is fundamental for our societies and needs to be preserved and valorised at best (the concept of all plant valorisation), today and even more in the future.

Next IDS will be the Golden Jubilee event, being held in Changzou, China, in August 2028. See you there!

More Information: https://ids2026.org/



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CTNC, Spain: Own capacities through projects funded under the Murcia Region ERDF Programme 2021–2027

by **Ana Belén Morales Moreno**, ISEKI-Food Institutional member, National Technological Centre for the Food and Canning Industry - CTNC, Spain

CTNC collaborates with different institutions to strengthen research, innovation and technology transfer. Following the presentation of its regional R&D and technology transfer projects in the **September 2025 issue of ISEKI e-news**, CTNC provides an update on the progress achieved over the past year in areas including the circular economy, sustainable food processing, by-product valorisation, food preservation, digitalisation and energy efficiency:

ET1ALPACA (2024.08.CT01.000006). Active bioplastics incorporating bioactive compounds recovered from agri-food by-products have progressed towards food packaging applications. A bioplastic enriched with strawberry polyphenol extract was tested for the vacuum packaging of paprika, showing potential to improve its microbiological preservation during storage.

ET2ECOSUGARS (2024.08.CT01.000004). Following the development of membrane technologies to reduce the sugar content of juices, the project has focused on valorising the resulting sugar-rich streams. Two by-products containing fermentable sugars were evaluated as substrates for kombucha production, combining sugar reduction with circular economy approaches.

ET3AQUAVERY (2024.08.CT01.000003). Membrane and adsorption–desorption technologies were applied to recover valuable compounds from agri-food streams. Microfiltration and nanofiltration protocols were tested with artichoke and lemon extracts, while the selected resin achieved desorption rates above 95% and showed good regeneration and reuse potential.

ET4BIOCROMA (2024.08.CT01.000005). Sustainable technologies were developed to extract natural pigments from plant residues using ethanol. In parallel, waste materials were used to cultivate pigment-producing fungi, leading to the selection of three strains producing burgundy, yellow-brown, black and green pigments. The pigments were evaluated for use in wood varnishes, lacquers and polyurethane foams.

ET5BIOVIN (2024.08.CT01.000002). The project evaluated alternatives to conventional chemical preservatives for controlling wine spoilage microorganisms, using *Dekkera bruxellensis* as the main target. Different microorganisms and antimicrobial compounds were assessed, and trials with chitosan in inoculated must were conducted to evaluate its ability to limit the growth of this spoilage yeast.

RENOVA (2024.08.CT02.0001). Technology transfer activities have focused on digitalisation, artificial intelligence, automation, energy efficiency and sustainability. Training activities have promoted technological awareness and the adoption of innovative solutions to improve resource efficiency and reduce food loss and waste in the agri-food sector. CTNC is also preparing a technology surveillance report, which will be available on our website by the end of this year, and regularly provides companies in the sector with updates on relevant legislative developments.

Together, these advances illustrate CTNC's commitment to transforming research results into practical solutions for the agri-food sector, connecting scientific knowledge, technological development and industrial application.

Projects funded and co-financed by the European Regional Development Fund (ERDF), allocated to the Instituto de Fomento of the Region of Murcia under the Murcia Region ERDF Programme 2021–2027.

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Building Skills for a Sustainable Blue Economy Through NOVAFOODIES

by **Lisa Meidl** MSc, Lebensmittelversuchsanstalt, Austria

Continuous learning is essential for addressing the challenges and opportunities of modern food systems. As a partner in the European **NOVAFOODIES** project, the Austrian food research institute **LVA** has been actively contributing to the development of innovative educational resources that support the transition towards more sustainable and resilient aquaculture and seafood value chains.

Working closely with Acción contra el Hambre (ACH) and other project partners, LVA took a key role in designing and developing a series of online learning opportunities that represent one of the major outcomes of the NOVAFOODIES project. These courses aim to equip learners, professionals, students and entrepreneurs with the knowledge and practical skills needed to drive innovation and sustainability within the blue economy.

Hosted on the Open University's OpenLearn Create platform, the NOVAFOODIES training programme currently offers two specialised online courses:

Innovative and Sustainable Production of Fish and Seafood Products:
focusing on sustainable seafood value chains, innovative processing technologies and the development of functional food products derived from marine and freshwater resources.

Employability and Entrepreneurship in Aquaculture:
designed to strengthen entrepreneurial thinking, enhance employability and support career development within the aquaculture sector.

The courses provide flexible access to high-quality learning materials, enabling participants to progress at their own pace while exploring the latest developments in sustainable aquaculture and seafood production.

The importance of specialised training in aquaculture is growing across Europe. Recent regulatory developments in Italy, introduced in response to the European Animal Health Law, make training mandatory for aquaculture operators and animal professionals. This reflects a broader European shift towards continuous professional development and reinforces the importance of accessible, high-quality training opportunities such as the NOVAFOODIES e-learning courses, which support learners in meeting emerging industry and regulatory expectations.

The project partners encourage learners to integrate training into their regular routines. Even small but consistent learning steps can help build valuable competences, keep professionals up to date with emerging trends and foster innovation across the seafood sector.

The NOVAFOODIES courses can be accessed online through the OpenLearn Create platform and remain available for participants interested in expanding their expertise in sustainable food systems and aquaculture.

LVA's Commitment to Lifelong Learning

LVA Leading the way to quality.

LVA as training provider and research institute strongly supports lifelong learning as a key driver of innovation, professional development and societal impact. Through its involvement in national and international projects, LVA has built extensive expertise in the development of learning materials, educational methodologies, curriculum design and training programme implementation. Driven by the commitment to the Lifelong Learning Principle and meaningful impact, LVA continuously strives to collaborative in initiatives that promote knowledge transfer, capacity building and lifelong learning, helping individuals and organisations develop the skills needed for a more sustainable and innovative future.

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Advancing sustainable proteins: PROTEIN4IMPACT reaches its mid-term stage

by **Zuzana Zelenková**, GRANT Garant, Czechia, and **Pedro E. D. Augusto**, CentraleSupélec (Université Paris-Saclay), France



At the end of May, the Protein4Impact consortium gathered in Paris for its mid-term meeting to review scientific progress achieved during the first 18 months. Hosted by the project coordinator *CentraleSupélec (Université Paris-Saclay)*, 18 partners from 13 countries presented advances in novel protein processing and biotransformation, development of new food prototypes, consumer perception studies, environmental impact and digital twin modelling for industrial viability.

Key achievements so far are:

- **A promising protein isolate** with an improved amino acid profile and enhanced solubility was identified, showing potential for high-protein food applications.
- **Several insect-derived protein ingredients** were developed and evaluated, with one demonstrating particularly promising sensory performance.
- **Brewer's spent grain (BSG)** showed strong potential both as a protein-rich resource and as a substrate for mycoprotein production.
- **The first prototype food products** incorporating alternative protein ingredients developed within the project were produced and evaluated for their nutritional, functional and sensory properties.
- **Behavioural and consumer research** explored dietary habits, motivations and willingness to adopt alternative proteins, identifying factors that support their long-term acceptance.

These achievements together form a robust foundation for accelerating Europe's transition towards more resilient and sustainable protein systems.



For more Information about PROTEIN4IMPACT:

- Alternative proteins and sustainable diets | Protein4Impact
- Protein4Impact | Zenodo
- Data Hub Sharing Platform

The Protein4Impact consortium is: CentraleSupélec (France; Leader), Agenzia nazionale per le nuove tecnologie, l'energia e lo sviluppo economico sostenibile (Italy), University of Hohenheim (Germany), VenusRoses Labsolutions Ltd. (Bulgaria), University of West Attica (Greece), National Technical University of Athens (Greece), University of Minho (Portugal), Technical University of Denmark (Denmark), Fundaciòn CARTIF (Spain), GOLEM Integrated Microelectronics Solutions GmbH (Austria), AquaBioTech Group (Malta), Nordic Diaspora Forum (Sweden), Cyprus Consumers' Association (Cyprus), GRANT Garant, s.r.o. (Czechia), Consiglio Nazionale delle Ricerche (Italy), Agriclima (Sweden), IDENER Research & Development AIE (Spain), Consorzio per l'innovazione e la Bioeconomia (Italy).

Protein4Impact is funded by the European Union. Views and opinions expressed are those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency. Neither the European Union nor the European Research Executive Agency can be held responsible for them.

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NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

2nd Transnational Project Meeting in Vienna for ECO-merce

by **Sara Barbosa** & **Luis Mayor**, Project managers at ISEKI-Food Association



On 2–3 July 2026, the partners of the **ECO-merce** project gathered in Vienna for the 2nd Transnational Project Meeting, hosted by ISEKI-Food Association at Impact Hub Vienna. The meeting brought together consortium members to review project progress, exchange updates, and plan the next steps for implementation.

Over the two days, partners discussed key developments across the project, including progress on work packages, upcoming deliverables, and future milestones. Special focus was placed on the development of educational resources and training tools that will support sustainable e-commerce practices in the agri-food sector.

A workshop was held focused on identifying synergies between project activities and partner expertise. This interactive session encouraged collaboration, knowledge sharing, and the exploration of opportunities to maximize the project's impact through stronger cross-partner cooperation.

The successful completion of the 2TPM marks another important milestone for the ECO-merce project. With clear priorities for the next phase, the consortium remains committed to developing innovative training solutions that promote sustainability and digital transformation in agri-food commerce across Europe.

For more information, visit the ECO-merce website.

Stay informed about the project's activities and results through the LinkedIn channel.

Join the Agri-Food Pact for Skills: connect, learn and help shape the future of agri-food skills

by **Luis Mayor**, ISEKI-Food Association

The agrifood sector is undergoing major changes driven by technological development, sustainability challenges, changing consumer expectations, generational renewal and evolving labour market needs. In this context, continuous **upskilling and reskilling** are essential to ensure that organisations and workers are prepared for the future.

The **Agri-Food Pact for Skills** is part of the European Commission's Pact for Skills initiative. It brings together public and private organisations committed to strengthening skills development across the European agrifood sector and encourages cooperation among businesses, education and training providers, social partners, associations, public authorities and other stakeholders.

The **AGRIFOODSKILLS project, in which ISEKI-Food Association is a partner, directly supports the Agri-Food Pact for Skills**. The project aims to strengthen its community of practice, contribute knowledge and project results to Pact members, and support upskilling and reskilling across plant and animal production, the food industry and veterinary activities. AGRIFOODSKILLS is also developing the **Agrifood Pact for Skills Observatory**, designed to support skills intelligence and collaboration over the long term.

Why join the Agri-Food Pact for Skills?

Members can benefit from access to knowledge on skills needs, trends and good practices; connect with organisations across Europe; participate in webinars, seminars and peer-learning activities; promote their own initiatives; access information on relevant EU tools and funding opportunities; and contribute to discussions on the future of training and skills in the agrifood sector. Organisations can also use the **Skills Leader** recognition badge to demonstrate their commitment to upskilling and reskilling.

Participation **does not require a membership fee and does not impose binding numerical targets for the number of people upskilled or reskilled**. Members can engage in meetings and activities according to their interests and contribute their knowledge and experience to the wider community.

How to join

Organisations interested in becoming part of the Agri-Food Pact for Skills can consult the information and joining guidelines on the official website and complete the Pact for Skills application process.

Learn more about the Agri-Food Pact for Skills and how to join

Through **AGRIFOODSKILLS**, ISEKI-Food is contributing to this European collaborative effort to better understand skills needs, strengthen education and training, and build a more skilled and future-ready agrifood workforce.

EU4Advice Launches a Testimonial Series

By **Sofia Reis**, project manager at ISEKI-Food Association, Austria

We are delighted to announce the EU4Advice Testimonial Series!



This new series gathers first-hand experiences from producers, advisors, researchers, and network builders who are actively transforming Short Food Supply Chains (SFSCs) across Europe.

To kick off the series, the inaugural feature presents four passionate individuals who demonstrate how care, connection, and fairness keep local food systems alive. You can read the EU4Advice summary article, Four Voices on why local food needs people who care and watch each of their individual video interviews.

Meet the Four Voices:

Alice Taylor (Small-Scale Farmer): Alice highlights a growing demographic of young people in their late 20s and 30s who are eager to connect with the land and understand where their food originates. She addresses the dual challenges of farm burnout and seasonal labour shortages, noting that the key to sustainable small-scale farming lies in building networks that connect those who wish to work or learn with farms that need support.

Joe Fitzmaurice (Real Bread Ireland): Representing a nationwide network of independent bakers, millers, and growers, Joe shares how connecting isolated producers provides vital peer-to-peer support. From practical equipment troubleshooting to supporting local grain growers through crop failures, Joe demonstrates how decentralised local networks build community resilience during supply chain disruptions.

Sarah Davison (Soil Health Researcher): Sarah underscores the crucial importance of food transparency and honest labelling. Explaining how misleading origin labels or unstated chemical usages can betray consumer trust, she advocates for clear information so families can make informed, healthy choices while supporting ethical local producers.

Caitriona Scully (Midwest Bio District): Caitriona explains how SFSCs serve as a protective measure for both the environment and local communities. She emphasizes the role of dedicated SFSC advisors, adjusting power dynamics to protect small-scale producers, and creating vibrant community spaces such as local food co-operatives.

This Is Just the Beginning!

These four inspiring interviews mark the start of the ongoing journey. The **EU4Advice Testimonial Series** will continue, bringing you more video interviews and field insights from grassroots champions across Europe who are strengthening local food networks.

👉 Read the summary article and watch all four video interviews here

This project has received funding from the European Horizon Europe research and innovation programme under grant agreement No 101059911

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Measure, Understand, Act – Join the New Free Online Course on Measuring Food Loss and Waste Across the Food Supply Chain: Tools and Strategies for Professionals

by **Luis Mayor, Sara Barbosa** & **Sofia Reis**, Project Managers at ISEKI-Food Association

How much food is wasted in the food supply chain and, more importantly, do we really know where and why it happens?



Food loss and waste (FLW) is one of the major challenges facing today's food system, with significant environmental, economic, and social impacts. Food processors, retailers, and food services all play an important role in preventing and reducing food waste. But effective action starts with one essential step: **measuring food waste accurately**.

To support food professionals, the **ISEKI team, under the WASTELESS project, has developed the new free online training course, "Measuring Food Loss and Waste Across the Food Supply Chain: Tools and Strategies for Professionals".** The course provides participants with practical knowledge to understand where food waste occurs, why it should be measured, and how appropriate measurement methods can support effective waste prevention and reduction strategies.

Why take this course?

This **interactive, fully online, and self-paced course** combines clear explanations, practical examples, and final quizzes to make the topic accessible and relevant. Participants will explore the main points in the food supply chain where food loss and waste can occur and learn about different approaches for measuring food waste.

Course content

The programme introduces key concepts related to food loss and waste and focuses on:

1. **Food loss and waste across the food supply chain *(introductory module)***
2. **Tools and strategies for food industry professionals**
3. **Tools and strategies for food retail professionals**
4. **Tools and strategies for food services professionals**

By completing the introductory module (1) and one additional module for food professionals (2,3, or 4), participants will strengthen their understanding of food waste measurement and gain practical knowledge to support more effective food waste prevention and reduction. Plus, if the participant successfully passes the quizzes with a minimum score of **80%** will receive a **Certificate of Course Completion**.

Who is it for?

The course is designed for **current and future professionals in the food supply chain**. Whether you work in a food processing company, food retail, restaurant, hotel, catering service, healthcare facility, or educational institution, this course offers a practical introduction to measuring and tackling the problem.

Start learning today and take the first step towards better measurement, better decisions, and less food waste!

To learn more, visit the WASTELESS Project.

Funded by the European Union

WASTELESS is funded by the European Union's Horizon Europe Research and Innovation programme under Grant Agreement n° 101084222. Views and opinions expressed are however those of the consortium only and do not necessarily reflect those of the European Union or Research Executive Agency. Neither the European Union nor the granting authority can be held responsible for them.

Update on our Free online training available at the ISEKI-Food platform

The ISEKI-Food Association has been offering online training courses since 2010 through its e-learning platform.

Several training courses have recently been developed under different projects in which ISEKI-Food was involved as a partner: **WASTELESS**, **WATSON**, **FAIRCHAIN** and **E-SafeFood**. All courses are available ONLINE and FREE of charge:

- The **WASTELESS** project has developed a training programme featuring:
  1. Online course Reducing Food Loss and Waste: CHANGE to the right path! as a Teacher resource pack: Designed for secondary school students, teachers, and the general public to raise awareness and offer practical solutions to reduce food loss and waste. Lessons are now available in English, Italian, and Hungarian.
  2. Training materials for Food Loss and Waste Researchers: A series of training workshops showcasing the innovative tools and methods developed within the project to measure, monitor, and manage food loss and waste across the entire food supply chain.
  3. Online course Measuring Food Loss and Waste Across the Food Supply Chain: Tools and Strategies for Professionals: Micro-credentials designed for working adults in food processing, food retail and food services to learn how food loss and waste can occur and learn about different approaches for measuring food waste in each food supply chain sector. Participants who successfully pass the quizzes with a minimum score of **80%** will receive a **Certificate of Course Completion.**

- The **WATSON** project has developed the following online training course:
  1. Food Authenticity from Farm to Fork (4h) - Designed for anyone interested in food authenticity, including **consumers** who want to shop with confidence and understand what lies behind food claims; **food chain actors** such as producers, processors, retailers, and quality professionals seeking to strengthen their awareness of authenticity risks; **students** in food-related disciplines looking for a solid introduction to food authenticity concepts. Participants who complete all module activities and successfully pass the quizzes with a minimum score of **80%** will receive a **Certificate of Course Completion.**



- The **FAIRCHAIN** project has developed the following online training courses:
  1. Introduction to Intermediate Food Value Chains (2h) - Designed for entrepreneurs and stakeholders in all FVC-related fields (farmer, producer, regulator, marketer, distributor, financer, consumer organisation, etc.) at all levels (undergraduate student to professional with many years of experience) with interest in developing or valorising Intermediate Value Chains.
  2. From Short to Intermediate Food Value Chains (4h) - designed for Short Food Supply Chain entrepreneurs interested in going from a local to a regional business
  3. Case Studies by co-creation - learn from real-life examples (6h) - designed for Short Food Supply Chain entrepreneurs, primarily producers and processors, interested in using the co-creation process to incorporate innovations into their business and grow it to (part of) an Intermediate Food Supply Chain.

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The **e-SafeFood** project has developed the **Food safety training programme:** an interactive online training programme about microbiological food risks, including learning modules on:

1. Microbiological shelf life
2. Process validation
3. Control of microbial hazards
4. Risk analysis

The trainings are structured with distinct levels, allowing any interested person to find their space to learn, for example: food industry operators and higher industry job profiles, students, educators, researchers, and many more.
All trainings are available in English. Additionally, the “Microbial shelf life” and “Control of Microbial Hazards” training modules in their basic levels are available in French and Spanish.

Registration:

To access the training programmes, you need to have an account on the ISEKI-Food e-learning platform.
Go here to create a new account.
Be aware that some of the training programmes require an **enrolment key**: ***esafe4all*** (for E-Safe Food modules), ***WATSON*** (for the WATSON course), or the keys available on this page (for FAIRCHAIN courses)

UPCOMING FOOD-RELATED EVENTS / WEBINARS

4th International Scientific On-Line Conference One Health: Challenges for Food Safety

by Lithuanian University of Health Sciences, Veterinary Academy, Department of Food Safety and Quality and Lithuanian Academy of Sciences

WHEN	WHERE	COST
14 APRIL 2027 10:00 UTC+02:00	ONLINE MS Teams Platform	FREE No registration fee

We are pleased to announce and cordially invite you to participate at the **4th International scientific online conference One Health: Challenges for Food Safety**, which is organised by Lithuanian University of Health Sciences, Veterinary academy, Department of Food Safety and Quality and Lithuanian Academy of Sciences. The conference will take place virtually through **MS Teams** Platform on **14 April 2027, 10 am UTC+02:00**.

This year, the conference will explore key innovations and emerging challenges shaping the future of food. Particular attention will be given to fermentation and next-generation food ingredients, functional foods and biotics, the role of microbiomes in food and health, and evolving issues in food safety, quality and authenticity. Together, these interconnected themes will provide a comprehensive perspective on the development of safer, healthier, and more sustainable food systems while highlighting opportunities for scientific and technological advancement. Focus topics include:

- **Fermentation and Next-Generation Food Ingredients**
- **Functional Foods and Biotics**
- **Microbiomes in Food and Health**
- **Emerging Challenges in Food Safety, Quality and Authenticity**

Free certificates will be issued to registered conference participants including invited speakers, presenters and attendees.
The duration of an invited speaker's oral presentation is 25 minutes + 5 minutes for discussion. The duration of an oral presentation is 12 minutes + 3 minutes for discussion. The duration of poster presentation is 5 minutes.
Please **submit your abstract** for the presentation to **food.safety@lsmu.lt**.
For more information about the conference and abstract requirements please see **conference web page**: https://lsmu.lt/en/events/4th-international-scientific-online-conference-one-health-challenges-for-food-safety/

PUBLICATION
The abstracts of the conference will be published as a supplement of international scientific open access journal Veterinarija ir Zootechnika (ISSN 1392-2130 (Print), ISSN 2669-2511 (Online)).

IMPORTANT DATES:

4 JAN 2027	Registration for the conference will open on January 4th, 2027
5 MAR 2027	Deadline for abstract submission: 5th March, 2027
19 MAR 2027	Notification of abstract acceptance: 19th March, 2027

REGISTER ONLINE
https://forms.cloud.microsoft/e/qMvEKTDz6T
Scan the QR code or use the registration link.

Organized by:

LITHUANIAN UNIVERSITY OF HEALTH SCIENCES

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List of Upcoming Food-Related Events

2026

October 2026

6 - 8 October 2026
9th International Conference on Dietary Fibre 2026
More information: https://www.dietaryfibre.org/
Norwich, UK

27 – 29 October 2026
FoodTech 2026 – 6th International Congress on Food Technology, Quality and Safety
More information: https://congress.fins.uns.ac.rs
Novi Sad, Serbia

November 2026

3 – 6 November 2026
RAFA 2026 – Recent Advances in Food Analysis
More information: www.rafa2026.eu
Prague, Czech Republic

4 - 6 November 2026
40th EFFoST International Conference 2026 - “Building Sustainable Food Systems: Today's Challenge for a Better Tomorrow”
More information: https://effostconference.com/
Poznan, Poland

5 - 6 November 2026
9th International Food Safety Congress
More information: https://www.foodsafetycongress.org/
Istanbul, Turkey

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